

# ***Today's Specials***

Friday, March 16, 2018

## ***Appetizers***

Dungeness Crab Legs...19.95

Stuffed Avocado with Lump Crabmeat, Onion, Capers and Light Herb Vinaigrette...10.95

Baked Stuffed Mushrooms with Lump Crabmeat and Melted Swiss Cheese...9.95

Roasted Butternut Squash Salad with Goat Cheese, Dried Cranberries, and Crumbled Bacon over Spinach with Maple Vinaigrette...9.95

Tricolor Salad—Endive, Radicchio, Arugula, Goat Cheese, Strawberries, Mandarin Oranges and Toasted Almonds with Balsamic Dressing...9.95

Beef Carpaccio- Filet Mignon thinly sliced and served on a bed of Arugula with Parmesan Cheese, Tomatoes, capers and Red Onions with Basil infused Olive Oil...10.95

Asparagus, Crabmeat and Fontina Cheese Empanada over Romaine Greens with a Herb Vinaigrette...11.95

Warm Stuffed Artichoke with Fresh Mozzarella, Bread Crumbs, Herbs and Parmesan Cheese...7.95

## ***Entrées***

Alaskan King Crab Legs...36.95

Sautéed Shrimp and Lobster over Crushed Red Pepper Fettuccini a la Vodka Sauce...25.95

Roasted Veal T-Bone Steak (14oz) served with Shallots, medley of Mushrooms and Red Wine Demi glaze Sauce...29.95

Duck Magret – Roasted Duck Breast with Shallots, Raisins and Port Wine sauce...21.95

Blackened Catfish served with Black Bean, Mango and Corn Salsa...17.95

Lamb Stew – Tender pieces of Lamb braised in White Wine, Herbs, Vegetables and Tomato Sauce over Egg Noodles...19.95

Bacon wrapped Meatloaf served with Corn, Mashed Potatoes and Gravy...17.95

Wild Boar Shank braised in White Wine, Tomato Sauce and Herbs over Risotto...21.95

Potato Encrusted Filet of Halibut with Garlic, Tomatoes, Herbs, White Wine, Capers Tomato Sauce...23.95

Bone in Short Ribs of Beef served with Mashed Potatoes and Gravy...24.95

Vegetable Ravioli with Sautéed Shrimp in a White Wine, Peas, Tomato, Saffron Cream Sauce...19.95

Sautéed Filet of Red Snapper Veracruz Style...20.95

Sautéed Brook Trout Meniere...18.95

Char-Broiled Flat Iron Steak au Poivre...22.95

## ***House Wines by the Glass***

Valdo Prosecco NV (Italy) 187ml - \$9.95

Coastal Ridge Chardonnay (California) 2014 - \$8.00

Cadonini Pinot Grigio (Italy) 2016 - \$8.00

Zeller Schwarze Katz Riesling (Mosel, Germany) 2016 - \$9.00

Toasted Head Chardonnay (California) 2015 - \$9.95

Babich Black Label Sauvignon Blanc (Marlborough, NZ) 2016 - \$10.95

Red Diamond Pinot Noir (California) 2012 - \$8.00

Coastal Ridge Merlot (California) 2014 - \$8.00

Coastal Ridge Cabernet Sauvignon (California) 2014 - \$8.00

**32oz Pitcher of Red or White Sangria – \$15.00**

**Featured Seasonal Beer: Old Rasputin Imperial Stout – \$7.00**